

Melbourne Cup
Tuesday 7th November 2017

Veuve Cliquot on Arrival

1st Course

Swordfish Carpaccio

w Confit Cherry Tomato, Fennel, Cucumber & Paperbark Smoked Salmon Roe

Black Cottage Rosé

2nd Course

Whole Quail

w Sautéed Wild Mushrooms, Herb Puree, Crisp Pancetta & Thyme Jus

42 Degrees South Pinot Noir

3rd Course

Coral Trout

w Chargrilled Cauliflower & Asparagus,
Spiced Tomato Consommé & Artichoke Crisps

Red Claw Pinot Gris

4th Course

Raspberry & Honeycomb Parfait

w Strawberry, Poppy Seed Mint Salad & Pistachio Crumb

Chandon Cuvée Riche